



Please Inform Your Server of Any Dietary Requirements or Allergies When Placing Your Order

Starters

KING PRAWNS, MED VEG SALSA AND TOAST	8
BEEF STROGANOFF ON BRIOCHE	8
CLASSIC HUMMUS, FLAT BREAD (VEO)	6
BEETROOT FALAFEL & GUACAMOLE (VEO)	7
CHUNKY TOMATO SOUP (VEO)	6
WHITBY SCAMPI, TARTARE SAUCE, LEMON	7
HAM HOCK BALLENTINE, PICCALILLI & BEETROOT KETCHUP	7
CRISPY SWEET CHILLI BEEF FILLET, BLACK ONION SEEDS, ASIAN SLAW	8
MINI FISH CAKES & CRUSHED PEAS	7.5
KING PRAWN LAKSA, CRISPY RICE NOODLES	8
SMOKED SALMON COCKTAIL WITH GUACAMOLE & GRISSINI	7.5

Our Food is Freshly Prepared to Order. Why Not Grab a Starter While you Wait? Please Allow Longer Cooking Times for Busy Periods... Thank You

Signature Dishes

SALMON FILLET 19

Pan Fried Salmon Served with Saffron SeaFood Broth, Crispy Rice Noodles, Fresh Parsley

CONFIT GRESSINGHAM DUCK LEG 19

Confit of Duck finished in the Oven with Honey & Grain Mustard Glaze served with Gratin Dauphinoise Potatoes, Roasted Carrots, French Beans, Orange & Port Reduction.

HAM HOCK 19

Braised on the Bone in a Premium Lager Finished with Honey Glaze Served with Rosemary Roast Potatoes, Coleslaw & Whole Grain Mustard

CRISPY PORK BELLY POT AU FEU 18

Pork Belly Cooked Overnight in Apple Cider, Served with Autumn Vegetable Stew & Roast Potatoes.

CHICKEN SUPREME 19

Pan Fried Chicken Supreme Served with Creamy Wild Mushrooms & Spinach Fricassee Potato Rosti

Bells Grill

Our Steaks are Served with Hand Cut Chips, Tomatoes, Garlic Flat Mushroom, Onion Rings, Peppercorn Sauce

FILLET STEAK 32 (Recommended Rare)

RUMP STEAK 23 (Recommended Medium)

CHATEAUBRIAND 60 (Recommended Rare)

BEST OF BELLS SHARING BOARD 69

Rump steak, Tandoori Chicken Kebab, Scampi, Prawns with Med Veg Salsa, BBQ Sausages Bites, Fish Cake Bites, House Salad, Onion Rings, Hummus, Flat Bread, Chips.

TERIYAKI FISH SKEWER 19

Teriyaki Marinated Salmon, King Prawns Served with Firecracker Rice Flat Bread & Asian Slaw

CHICKEN HANGING KEBAB 18

Grilled Tandoori Chicken Kebab Hung Over Flat Bread with House Salad, Fries & Yogurt Dip.

HALLOUMI KEBAB 18

Grilled Halloumi Kebab with Flat Bread, House Salad, Fries, Sweet Chilli Dip. (V)

Bar Snacks And Sharing Boards

NACHOS PLATTER (VO) 14

Nachos, Cheddar and Nacho Cheese Sauce, Jalapeños, Guacamole, Yogurt, Tomato & Gherkin Salsa, Fresh Coriander

ANTIPASTI BOARD (VO) 14

Sweet Potato Lentil Dhal, Hummus, Olives, Flat Bread, Salad

ANGLER BOARD 18

Prawns, Fish Cake Bites, Scampi, Smoked Salmon & Garlic Crostini

DIRTY FRIES 14

Fries, BBQ Pulled Pork, Nacho Cheese Sauce, Jalapeños, Onion, Tomato & Gherkin Salsa

BUTCHER BOARD 18

BBQ Sausage Bites, Ham Hock Ballentine, Crispy Sweet Chilli Beef, Piccalilli, Olives, Bread

OLIVES (VEO) 5

BBQ SAUSAGE BITES 5

TRUFFLE OIL & PARMESAN FRIES 5

GARLIC BREAD 4

ONION RINGS (VEO) 4

CHIPS 4

FRIES 4

Bells Pub Classics

BEER BATTERED FISH AND CHIPS 16

Freshly Hand-Battered Fish Served with Mushy Peas & Hand Cut Chips.

Jumbo Fish Board - Extra Onion Rings, Bread & Butter, Double Portion of Chips, Curry Sauce £20

SIGNATURE BEEF AND ALE PIE 18

A Deep Filled Pie made with Beef Suet Pastry, Tender Beef Marinated in Ale, Slow Cooked with Carrots, Mushrooms and Onion in a Beef Gravy served with Mushy Peas & Chips.

LENTIL & SWEET POTATO DHAL 15

A Mildly Spiced Aromatic Lentil & Sweet Potato Curry Served with Rice & Naan

HAM AND LEEK PIE 17

A Deep Filled Pie made with Beef Suet Pastry, Gammon & Leek Stew served with Mashed Potatoes, Braised Red Cabbage & Gravy

FISH PIE 18

Creamy Fish Pie containing Hake, Salmon & a Seafood Mix, in a Rich Béchamel Sauce with a Fluffy Cheesy Potato topping & Sautéed Greens.

BELLS HUNTERS CHICKEN 17

Baked Chicken Breast with Mushrooms, Bacon & Cheddar Cheese served with Mashed Potato, Tomato Salsa & Gravy

Bells Burgers

THE BELLS BURGER 19.5

Two Wagyu Beef Patties, Grilled on Open Fire, with Bacon, Pulled Pork, Cheese. Onion Rings, Coleslaw, Lettuce, Tomato, Gherkin & Burger Relish served in a Brioche Bun with Fries.

CHEESEBURGER 16

Wagyu Beef patty Grilled on Open Fire, Coleslaw, Cheese, Lettuce, Tomato and Gherkin Served in a Brioche Bun with Fries.

SOUTHERN FRIED CHICKEN BURGER 16

Deep Fried Chicken Breast Marinated in Buttermilk with Lettuce, Bacon, Tomato, Gherkin, Jalapeños, Crispy Onion & Coleslaw served in a Brioche Bun with Fries.

HALLOUMI BURGER (V) 16

Fried Halloumi Cheese, Guacamole, Med Veg Salsa, Tomato and Lettuce served in a Brioche Bun with Fries.

VEGAN BURGER (VEO) 17

Vegan Patty Grilled on Open Fire, Vegan Cheese, Lettuce, Tomato, Red Onions and Gherkin. Served in a Brioche Bun with Fries.

PULLED PORK 16

BBQ Pulled Pork, Lettuce, Tomato, Gherkin, Crispy Onion Nacho Cheese served in a Brioche Bun with Fries.

FISH BURGER 16

Beer Battered Fish, Pea Shoots, Coleslaw, Gherkin, Tartare Sauce served in a Brioche Bun with Fries.

Sides

BREAD & BUTTER 3

COLESLAW (VE) 3.5

MASHED POTATO 3.5

HOUSE SALAD (VE) 3

ASIAN SLAW (VEO) 3.5

*V-Vegetarian VEO-Vegan Option
Gluten Free Menu Available*

Desserts

CINDER TOFFEE BROWNIE (VEO) 8

Dark Chocolate Fudge Brownie Drizzled with Dark Chocolate, Topped with Chocolate Shavings, Sweet Cinder Toffee, & Dairy Honeycomb Caramel Swirl Ice Cream.

APPLE CRUMBLE 7

Cooked Apple Compote Full of Caramel Flavours with Brown Sugar & a Hint of Cinnamon. Topped with Rich Butter Crumble Served with Custard. Add Ice Cream 1.50

WAFFLE & ICE CREAM 7

Belgian Waffle topped with two Scoops of Delicious Ice Cream, Topped with Sauce & Whipped Cream (Choice of Vanilla, Strawberry, or Chocolate Brownie)

STICKY TOFFEE PUDDING 7

Moist Toffee Sponge Packed with Dates & Sultanas, Topped with a Sticky Toffee Sauce served with Custard. Add Ice Cream 1.50

LEMON TART 7

Butter Pastry Case Filled with a Tangy Lemon Cream finished with Italian Meringue.

Bells Special Offers

Bells Lunch 2 For £12
Monday to Saturday Midday until 4pm

"The Best" Sunday Lunch
£16 Served from 12pm

Drink Offers
Check our Happy Hour

Early Bird
10% Discount on Food Monday-Friday 4pm-6pm